

[Peaches and Cream Burrito](#)



Buttery crispy tortilla with peaches and a sweet creamy filling.

Ingredients

- 125g ricotta cheese, drained
- 1 tbsp caster sugar
- 1 tsp lemon zest
- 1 Community Co tinned peaches, drained
- 1 Community Co tortilla wrap
- 1 egg
- 1 tbsp condensed milk
- 1 tbsp water
- 40g butter for cooking

Method:

1. In a small bowl, mix the ricotta with the sugar and lemon zest until well combined.
2. Lay a tortilla on a board, place the ricotta mixture in the centre and layer the peaches on top.

Fold in the sides of the tortilla and tightly roll into a burrito wrap.

3. In another bowl, whisk the eggs, milk and water. Dip the burrito in the egg mixture until well coated on all sides.
4. In a medium frying pan, melt the butter over medium heat and add the burrito. Cook on all sides until golden.